

# Citrus Cider

## Ingredients

2 quarts apple cider or apple juice  
1 cup orange juice  
1/2 cup lemon juice  
1/4 cup honey  
8 inches stick cinnamon, broken  
8 whole cloves  
3 slices fresh ginger

## How to Prepare

1. In a 3-1/2- to 4-quart slow cooker, combine cider, orange juice, lemon juice, and honey. Stir to dissolve honey.
2. For a spice bag, cut a 6-inch square from a double thickness of 100%-cotton cheesecloth. Place cinnamon, cloves, and ginger in the center of the cloth. Bring the corners together and tie closed with 100%-cotton kitchen string. Add spice bag to slow cooker.
3. Cover cook on low-heat setting for 5 to 6 hours or on high-heat setting for 2-1/2 to 3 hours. Remove the spice bag and discard.

